

# ***VERTICAL ROTISSERIE***



**USER MANUAL**

**MODEL: PKRTVG34**



## **IMPORTANT SAFETY INSTRUCTIONS**

### **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

Carefully read this manual before using this appliance.

Ensure that you know how the appliance functions and how to operate it.

Maintain the appliance in accordance with the instructions to ensure that it functions properly. Keep this manual with the appliance. If the appliance is to be used by a third party, this instruction manual must be supplied with it.

The safety instructions do not by themselves eliminate any danger completely and proper accident prevention measures must always be used.

No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.

Do not use this appliance if it has been dropped or damaged in any way, or if the supply cord is damaged.

### **INTENDED USE**

This appliance is intended to be used in household and similar applications such as

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments.

### **PACKAGE CONTENTS**

1 x Rotisserie Grill  
7 x Kebab Skewers  
1 x SS Drip Tray  
1 x Rotisserie set  
1 x Instruction Manual  
1 x Warranty Card

Confirm all parts before disposing of carton. Safely dispose of all plastic bags and other packaging components. They may be potentially dangerous to children.

### **TECHNICAL SPECIFICATION**

Model            PKRTVG34  
Voltage:        120V/60Hz  
Power:          1500 Watt  
Capacity:       21L

Due to ongoing product improvements, specifications and accessories may change without notice. Actual product may differ slightly to that depicted.



## GENERAL AND ELECTRICAL SAFETY

When using electric appliances always observe safety regulations where applicable to reduce the risk of fire, electric shock and personal injury. Always check that the power supply corresponds to the voltage on the rating plate. Always unplug the appliance when not in use.

### Supply Cord and Plug

Always unplug from mains supply when not in use. Do not abuse or damage the power cord. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard. Do not let the supply cord touch hot surfaces.

To disconnect, turn the TIMER control to "Off", then remove the plug. Always hold the plug, never pull the cord.

### Children and Infirm Persons

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children must be supervised to ensure they do not play with the appliance.

### Water

Do not immerse appliance in water. Do not immerse any part of this appliance or supply cord in water. Do not use with wet hands or use in damp situations.

### Use and Environment

CAUTION: this appliance is not intended to be operated by means of an external timer or separate remote-control system.

Do not use outdoors. Do not let the cord hang over the edge of any table or bench top. When operating the grill keep at least four inches of space on all sides of the grill to allow for adequate air circulation.

The use of accessory attachments not supplied with the appliance may cause hazard or injury.

Extreme caution must be used when moving an appliance containing hot oil or other hot liquids or when removing drip pan or disposing of hot grease or other hot liquids

Always wear protective, insulated mitts when inserting or removing items from the hot grill.

### Caution - Hot surface

The temperatures of accessible surfaces are liable to get hot during use. Do not touch hot surfaces. Use handles or knobs. Do not store or place any other item on top of the grill.

Make sure that the appliance is switched off, unplugged and sufficiently cooled before cleaning or storage.

To avoid the danger of fire, never leave the appliance unattended.

### Earth Safety

This appliance must be earthed. Only connect to a suitably earthed 220-240V ~ 50/60Hz supply socket.

### Damaged or Dropped

Always inspect your appliance before use. Check parts are correctly attached. Do not use this appliance if it has been damaged, dropped, left outdoors or dropped in water. Return it to an authorised service dealer for examination and repair.

## DIAGRAM



A. Top Housing  
B. Base Station  
C. Heating Element  
D. Door Handle  
E. Glass Door  
F. Timer  
G. Indicator Light

H. Rotisserie Spit  
I. Skewer  
J. Upper support  
K. Bottom Support  
L. Drip Tray  
M. Front Heating Button  
(Half Power-Off-Full Power)



## BEFORE FIRST USE

Read all instructions in this manual carefully. The information included in this book will guide you through the versatility of your grill.

Place your grill on a level surface such as a countertop or table. Be sure the sides, back and top of the grill are at least four inches away from any walls, cabinets or objects on the counter or table. Remove all stickers from the grill. Remove Drip Pan, Rotisserie Spit, Forks and Kebabs and wash them in warm, soapy water or in the dishwasher. Dry thoroughly before placing in the oven.

The door handle is removable, in order to let you take it out and clean the inside of unit. Before you use the oven, please assembly the handle yourself by the following assembly instruction picture.



When you are ready to use the grill, be sure that the TIMER Control is in the "Off" position and unplugged. We recommend a trial run to familiarize yourself with your grill and to eliminate any protective substance or oil that may have been used for packing and shipping. Plug the cord into a 220-240 volt AC outlet. Set the TIMER Control to "20" minutes. A small amount of smoke and odour may be detected. This is normal.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation.

## OPERATION

### Using Your Grill for Rotisserie

Caution: Appliance surfaces are hot during and after use! Do not place anything on top of this appliance. Always wear protective, insulated oven mitts when handling, inserting or removing items from the hot grill. Never attempt to use your Rotisserie without the drip pan in place.

The unit will not start until you close the door well and the inner light is off.

1. Place one rotisserie fork on the end of the rotisserie spit opposite the point with the tines facing the center and tighten the screw slightly.
2. Slide the pointed end of the rotisserie spit through the center of the food to be cooked.
3. Place the other rotisserie fork on the other end of the rotisserie spit with the tines facing the roast.

4. Adjust the roast so that it is centered on the rotisserie spit. Make sure the forks are secure on the roast and on the spit and tighten the screws.
5. When cooking poultry, it may be necessary to secure legs and wings to the body with butchers twine to make the roast as compact as possible for smooth movement of the rotisserie spit.
6. Season or baste the roast as desired.
7. IMPORTANT! Place the round drip pan into the receptacle at the bottom of the oven to catch the drippings.
8. Put the solid end of the rotisserie spit in the drive socket on located in the center of the drip pan.
9. Place the grooved end on the spit support located on the top interior of the oven



10. Close the glass door and the inner light will turn off automatically.
11. Set the TIMER Control to the time according to RECIPE. If more than 1 hour, set to half the time, check and then set to the remaining time as required.
12. When the roast is done, turn the TIMER Control to "Off" and unplug the oven.

The grill sides and top are hot, use oven mitts or temperature resistant gloves when removing the chicken. You can also use a carving fork and set of tongs to remove the roast.

13. Remove the rotisserie from the top by lifting up and out towards you. Pull the bottom part of the spit out of the drip pan receptacle and place onto a carving station.
14. Place the roast on a cutting board or platter and allow standing for 10-15 minutes, this allows the juices to redistribute throughout the roast making for a more moist, flavourful roast
15. Using a pot holder, loosen the screws on the rotisserie forks and remove the rotisserie spit from the roast. Carefully remove the rotisserie forks and carve the roast.

### Using Your Grill for Kebab

If your grill comes with Kebab accessories, please follow the instructions for use.

Caution: Appliance surfaces are hot during and after use! Do not place anything on top of this appliance. Always wear protective, insulated oven mitts when handling, inserting or removing items from the hot grill. Never attempt to use your Rotisserie without the drip pan in place.

The unit will not start until you close the door well and the inner light is off.

Assemble the Kebabs with following the below steps.



1. Place the round drip pan into the receptacle at the bottom of the oven to catch the drippings.
2. Put the solid end of the rotisserie spit in the drive socket on located in the center of the drip pan.
3. Place the grooved end on the spit support on located on the top interior of the grill.
4. Close the glass door well and the inner light will turn off automatically.
5. Set the TIMER Control to the time according to RECIPE. If more than 1 hour, set to half the time, check and then set to the remaining time as required.
6. When the roast is done, turn the TIMER Control to "Off" and unplug the grill.
7. The grill sides and top are hot, use oven mitts or temperature resistant gloves when removing the Kebab.

### Recipe references

1. Chicken, duck 30~45 minutes
2. Steak 45~60 minutes
3. Kebab 20~30 minutes

### **How is Shawarma made?**

The marinated Shawarma meat is stacked carefully on a long spit and then is placed in the Vertical Rotisserie. The heat from the Vertical Rotisserie will start to sear and crisp the outside of the meat while cooking the inside. The Grill will keep the meat juicy and moist as it cooks. Grilling time depends on the amount of meat used. It usually takes between 30 to 60 minutes to cook the meat.

### **What is served with Shawarma?**

Traditionally, Shawarma is served in a pita pocket with many fixings. Some of these fixings include tomato and cucumber salad, red shredded cabbage, onions, pickles, Tahini and hot sauce.

### **How to marinate the meat?**

Upon buying your meat, ask your butcher to slice it thin or you can choose to slice it yourself. Then marinate the meat as per any of the following recipes. Leave the meat to marinate in the fridge for 45 minutes. For best results, refrigerate overnight.

### **How to assemble the tower of meat?**

Begin with the longer piece of meat on the bottom of the tower and start assembling the next pieces in a criss-cross manner. You can layer pieces of meat on top of each other without having to insert them through the spit. Some recipes include a layer of fat in between the stacks of meat. The purpose of adding this layer is to keep the meat moist. Place a tomato or onion on top of the tower and you are ready to grill it.

The following recipes call for 900g of meat or chicken. Feel free to double the amount of meat as desired but remember to double the remaining ingredients. Each recipe will yield 5-6 sandwiches.

### **Beef Shawarma**

- 900g beef loin top sirloin (or another type of lean meat)
- ½ cup plain or low fat yogurt
- 1/4 cup malt vinegar
- 2 cloves crushed garlic
- 1 teaspoon black pepper
- 1½ teaspoon salt
- 2 cardamom pods
- 2 teaspoon allspice
- Juice from 1 lemon
- ½ teaspoon nutmeg

Combine all of the ingredients with the meat and let it sit in the fridge for at least 45minutes. It is best to marinate overnight.

### **Beef and Lamb Shawarma**

- 450g beef loin top sirloin (or another type of lean meat)
- 450g lean lamb
- ½ cup plain or low fat yogurt
- 1/4 cup malt vinegar
- 2 cloves crushed garlic
- 1 teaspoon black pepper
- 1½ teaspoon salt
- 2 cardamom pods
- 2 teaspoon allspice
- Juice from 1 lemon
- ½ teaspoon nutmeg

Combine all of the ingredients with the meat and let it sit in the fridge for at least 45minutes. It is best to marinate overnight.



### **Chicken Shawarma**

- 900g chicken thighs or breast or a combination
- 1 cup plain or low fat yogurt
- 1/4 cup malt vinegar
- 2 cloves crushed garlic
- 1 teaspoon black pepper
- 1 teaspoon salt
- 2 teaspoon curry powder
- 2 teaspoon allspice
- Juice from 1 lemon

Combine all of the ingredients with the meat and let it sit in the fridge for at least 45minutes. It is best to marinate overnight.

### **USER MAINTENANCE INSTRUCTIONS**

1. Turn the TIMER Control to "Off" and unplug before cleaning.
2. Allow the grill and all accessories to cool completely before cleaning.
3. DO NOT IMMERSE IN WATER OR OTHER LIQUID
4. Clean the outside of the grill with a damp cloth and dry thoroughly. Clean stubborn stains with a nonabrasive liquid cleaner. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
5. Clean the glass door with a cloth or sponge dampened with warm, soapy water and dry thoroughly.
6. Wash the drip pan in hot, sudsy water or in the dishwasher. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.
7. If crumbs and spills have accumulated on the bottom of the grill wipe with a damp cloth and dry thoroughly.
8. The walls on the inside of the grill allow food particles or spatters during use to be easily wiped clean. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.
9. The Rotisserie spit and forks (without screws attached); Kebabs and fish basket can be placed in the dishwasher or washed in warm soapy water.
10. Hand wash the screws in warm soapy water and dry thoroughly.

**NOTE:** Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician or service technician